

## CLAIMS

1. A process for preparing a cheese, a cheese-like product, a yoghurt or a dairy dessert without removing whey comprising:

5 (a) providing a dairy starting material comprising casein and a quantity of undenatured whey protein;

(b) adjusting the pH, if required, to a preselected point in the range 5.0-8.0;

(c) subjecting the material with the desired pH to a cooking step;

(d) adjusting the pH of the cooked product to 4.5- 7.5;

10 (e) processing and/or packing the pH 4.5- 7.5 product to form the final product.

2. A process as claimed in claim 1 wherein the product is a cheese or cheese-like product.

15 3. A process as claimed in claim 1 or claim 2 where the dairy starting material is selected from cheese, skim milk, whole milk, milk protein concentrates, retenates, casein, caseinate, whey protein and mixtures of any of these.

20 4. A process as claimed in any one of claims 1 to 3 wherein the ratio of whey protein to casein within the range of 0.05-0.75.

5. A process as claimed in any one of claims 1 to 4 wherein the casein concentration of the starting material is in the range 1-30% (w/w).

25 6. A process as claimed in claim 5 wherein the casein concentration of the starting material is 3-20% (w/w).

7. A process as claimed in claim 6 wherein the casein concentration of the starting material is 5-15% (w/w).

30 8. A process as claimed in any one of claims 1-7 wherein the pH at the end of step (b) is in the range 5.8-7.5.

9. A process as claimed in claim 8 wherein the pH at the end of step (b) is in the range 6.0-7.0.

10. A process as claimed in claim 9 wherein the pH at the end of step (b) is in the range 5 6.3-7.0.

11. A process as claimed in any one of claims 1-10 wherein acid or alkali is added after the cooking step to achieve a pH of 4.5-7.5.

10 12. A process as claimed in claim 11 wherein acid or alkali is added after the cooking to achieve a pH of 5.0-6.3.

13. A process as claimed in claim 12 wherein acid or alkali is added after the cooking step to achieve a pH of 5.0-6.0.

15 14. A process as claimed in claim 9 wherein after the cooking step the pH is adjusted to 5.0-6.3.

20 15. A process as claimed in claim 9 wherein after the cooking step the pH is adjusted to pH 5.0-6.0.

16. A process as claimed in any one of claims 1 to 15 wherein the cooking temperature is in the range 50°C to up to the boiling point of the mixture.

25 17. A process as claimed in any one of claims 1 to 16 wherein the cooking step is used for 1 second to 30 minutes.

18. A process as claimed in claim 17 wherein the cooking step is used for a time within the range 5 seconds to 15 minutes.

30 19. A process for preparing a cheese, a cheese-like product, a yoghurt or a dairy dessert comprising:

- (a) providing a dairy starting material comprising casein and a quantity of whey protein;
- (b) adjusting the pH, if required, to a preselected point in the range 5.0-8.0;
- (c) subjecting the material with the desired pH to a cooking step;
- 5 (d) adjusting the pH of the cooked product to 4.5- 7.5 while liquid;
- (e) placing the pH 4.5- 7.5 product into packaging while still liquid; and
- (f) providing conditions which allow the packaged product to set.

20. A dairy product prepared by a process of any one of claims 1-19.

10

21. A cheese prepared by a process of any one of claims 1-19.